



[From the Country Gentleman.]  
SPRING.

BY MRS. M. C. ALLEN.

Nature is awaking from her long sleep,  
From winter's decadence once more;  
Spring's going forth, with a radiant smile,  
Earth's beauty again to restore;  
And music inspiring comes in her train,  
Each bird trilling out a sweet song,  
The shrill notes of frogs and echoes of life,  
Float daily through breezes along.

Once more the hillsides are decked in green,  
With the gay little dandelion's bloom;  
While every tree in the forest and vale,  
Will give us a leafy screen soon;  
The opening petals how fragrant they are,  
All tinted of gorgeous dye;  
The splendors that earthly princes can boast,  
The Snow Drop and Crocus outvie.

Spring in her countless beauties is draped,  
Mystic treasures daily unfold,  
Speaking of Nature's bounteous gifts  
Immemorial years have told.  
'Tis not a fancied good that she brings,  
But gifts from a Father's hand,  
That come with the gentle April showers,  
Spread abroad upon every land.

### Agricultural Science and Machines.

The increasing interest that is manifested among the inhabitants of these mountain vales, in the promotion and development of agriculture and all that pertains to the permanent beautifying of their inheritances, is a just cause of congratulation.

Soil culture stands at the base of individual as well as national elevation and independence. It is a fact that no well informed person will essay to controvert, that arts, science, philosophy and whatever tends to exalt mankind have flourished in the same ratio that agriculture has been encouraged by any government or community.

In the late speech of the Hon. G. A. Grow, of Pennsylvania, that gentleman utters the following sentiments, the remarkable truth of which, we think, upon a moment's consideration, will be most obvious: "The first step in the decline of empires," says he, "is the neglect of their agricultural interest; and with its decay crumbles national power. It is the great fact stamped on all the ruins that strew the pathway of civilization. When the world's unwritten history shall be correctly deciphered, the record of the rise, progress, and fall of empires will be but the history of the rise, development, and decline of agriculture."

He traces the downfall of the Roman Empire to the monopolizing of the public lands by the rich, their subsequent cultivation by slaves and the consequent neglect in its culture.

Again, he says, "Whenever agricultural labor becomes dishonorable, it will, of course, be confined to those who have no interest in the soil they till; and when the laborer ceases to have any interest in the land he cultivates, he ceases to have a stake in the advancement and good order of society; for he has nothing to lose, nothing to defend, nothing to hope for."

In alluding to the feeling being awakened throughout the Union in favor of agriculture and its interests, the *Scientific American* says:

Our people seem to be devoting attention to agricultural science with a fervor which augurs well for its future growth and progress. Every State, we believe, has now its agricultural society; and there are county and town farmers' clubs almost innumerable. In addition to these, there is a United States Central Association, numerous agricultural periodicals and farm schools; and perhaps a higher influence, in some respects, than all of these, are the chairs of agricultural chemistry which have lately been established in some of the old colleges. These great and manifold agencies for increasing and spreading information on agricultural subjects ought to yield good fruits and bring forth abundant harvests. One of the best evidences of the desire now felt for the acquisition of agricultural science is the series of popular lectures which were recently given at Yale College by eminent practical and scientific agriculturists and horticulturists, who had been invited for the purpose from every section of the country. These lecturers detailed the results of their experience, and the methods which they practiced; and they expressed their opinions as to the best modes of cultivation and the most suitable fruits and grains for different soils and climates. This was teaching science in the very highest sense.

The questions naturally arise: why is there such an ado made about improved agriculture now-a-days? Do we not feed ourselves, and also supply other countries with large quanti-

ties of provisions, and are these not evidences of the prosperous condition of agriculture among us, and the high state to which the science and art have been carried by our farmers? To these, we answer; this subject is of vast importance to our people, because two thirds of our population are engaged in, or connected in some manner with, agriculture; it is the greatest interest of our country, and ought always to engage the most attention. Another reason why this should excite them in more than an ordinary manner at present, is the fact that in most of the older cultivated districts the crops have decreased, both in quality and quantity. This has caused alarm, and it accounts for the activity among our people to retrieve evils which had been inflicted upon the soil by former unwise and unscientific farming.

There are many extensive tracts of country, where wheat was once cultivated with great success and profit, where not an acre of it is now grown; and this is the case with some fruits, also, such as the peach and plum, which are now aliens to the same lands on which they once flourished. It has been proved that, in proportion to the extent of soil cultivated, there has been a decadence of the agricultural products of our country, and this has been caused by improper cultivation and exhaustion of the soil. The fact was formerly not duly appreciated, and the grain, fruits, hay, butter, beef and pork raised on farms, and sold to consumers, represented so much of the fertile soil itself, and that every bushel of wheat or other crop taken from it required to be returned again in some form as constituents, under the penalty of future barrenness. This fact is now universally recognized, and it forms the very foundation stone of agricultural science. Old farms, under proper cultivation, can be made to yield larger crops than new farms; but the best methods of enabling them to do so can only be acquired by experience. The whole science and art of agriculture may be summed up in a few words; it consists in the practice of the most successful farmers; this is the only sure guide for others to follow. Many persons seem to consider 'agricultural science' in the light of an abstraction; something exceedingly subtle and vague, which can only be learned in colleges. But we assure them it is something exceedingly practical; it means nothing more than farming conducted in the best and most systematic manner.

At this season of the year, we call the attention of our farmers to these, the leading ideas which should govern in agriculture. In the mechanical department of farming, it is a gratifying fact that our country is unrivaled, thanks to our inventors, and the encouragement given to them by the protection of patents. No farmer can really be successful unless he employs the most improved labor-saving implements and machines; and to us it is a most certain sign of success and progress to witness the alacrity of our farmers in adopting the most recently patented and improved machinery. Among the most valuable patents issued are those for agricultural implements; they meet with ready sales, and are justly remunerative. Every farmer should commence the season's operations with the best implements he can obtain; they will yield profitable returns for their cost before the year is closed.

We trust that the deep interest now manifested by our farmers is but an earnest of that further and more perfect development and diffusion of practical and scientific agriculture, which must ensure to its possessors a rich reward for the labors they may put forth, and result most advantageously for the welfare of the State.

[From the American Agriculturist.]

### An Experienced Butter Maker's Method.

My experience for many years in a large dairy gives me some practical knowledge of what constitutes a good article of butter, and perhaps I can not better explain the principle of making it, than by giving the regular method pursued by any family. In the Spring, when our cows are coming in, we keep them entirely from the horse litter or stable, which would give the milk an unpleasant flavor, and feed them a little yellow corn, carrots or corn stalks, which improve the color and quality of the butter. We are very careful to strip the cows as clean as possible, and strain the milk in the cellar before it cools, in order that the cream may rise undisturbed. We use twelve quart tin pails instead of pans, finding them more convenient. If the weather is freezing cold, we add about one teacupful of buttermilk to each pail, strain it full, and let it stand until the cream rises; then take enough for a churning to an upper room where fire is kept most of the time, and let it become loppered, at which time it is ready for the churn. We put about 24 gallons of milk in a 60 gallon churn, and in churning, have the dash rise above the milk, and descend to the bottom of the churn, otherwise there is a deficiency in churning all the milk effectually. We use no thermometer, but suppose the milk to be at about 60° or 65° (Fahrenheit). We can tell by the sound if the milk is tempered right, it will have a clear ring. We use horse power, and churn from 60 to 80 minutes. When the churning is nearly done (which is told by the butter rising in separate specks upon the dash), we put in about 5 gallons of water, continue to churn a few minutes longer, when the butter is ready to be taken out. It is washed in 2 or 3 different waters, salted, and put away to stand about two hours for the salt to dissolve. It is then worked a few minutes at a time, several times during the day. When the

brine becomes clear, it is packed in tubs holding about 40 lbs., and sent to the city. This is our method of making butter until about the middle of May.

The means used to secure the thickening of the milk (lopping), depend on the weather. When it is mild, we strain the pails half full in the morning, and then fill them at night with warm milk. Again, if the weather is still warmer, we fill the pails full. Buttermilk is used only in cold weather. If a stove can be used in the cellar, it is preferable to any other mode for thickening milk.

About the middle of May, our cows are generally all in, and we commence the summer dairy. We have about 50 cows, and from 5 to 7 persons who do the milking, and one who attends to straining the milk as fast as brought to the milk-bench adjoining the yard. Usually about 9 quarts are strained in each pail. If, however, the weather is cool, more is added, if warm, less. Our cellar is kept quite dark, and free from any current of air. We think too much light bleaches the cream, and too much air dries its surface. When the weather becomes warm, ice is used to cool the butter fit for working, which is quite necessary, as it is hardly possible to work soft butter to any advantage. We are quite careful when using the ladle, not to draw it over the surface of the butter, but to extract the buttermilk by gashing and pressing. We think the drawing of the ladle on the butter, creates an oily surface, and changes its solidity, which causes it to become rancid. Ashton salt is used, about one ounce to the pound of butter, yet we have discovered a remarkable difference in what is called Ashton salt, some dissolving easily, some otherwise—I have sometimes thought that Ashton sacks were filled with Salina salt. Our firkins are filled with water, and soaked about 24 hours before packing in them. When filled within an inch of the top, we spread a clean cloth on it and put on half an inch or more of salt, then make a brine so strong that no more salt will dissolve in it, and pour the firkin full. We think brine can not be made strong enough to prevent the top of the butter from changing its color and becoming rather light upon the surface, but salt and brine united, will keep the butter without change.

CHEMUNG COUNTY.

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### A TREATISE ON HORTICULTURE.

BY E. SAYERS, HORTICULTURIST.

No. 15.

#### CULTURE AND USE OF HERBS.

There is no class of plants more useful and congenial to the health and well being of our domestic comforts than the general use of herbs, and yet there is no class of vegetables less cultivated or brought into general use. A few pot herbs are used, to be sure, in domestic cooking, as a seasoning, to give a relish to different kinds of meals and for made dishes, so called. To these some half dozen herbs may be added that are applied for colds, etc., called bitter herbs, and with these the vocabulary of useful herbs, or rather, of those cultivated under our own care, ends.

Many herbs, however, are used which are bought at high prices from the apothecary, prepared in various forms, as powders, barks, decoctions, &c., under the different names applied to medicines.

In a treatise, the object of which is to treat on subjects pertaining to horticulture, it may, to some, appear rather presumptuous to turn doctor; but, as the culture of herbs in a measure belongs to my treatise, I will for once step a little aside by giving a few hints on the use of herbs in cookery and as domestic medicines, as I proceed with their culture.

Herbs may be considered under two heads; viz., those which are used in domestic cookery, which are called *pot herbs*, and those which are used in case of sickness, which are called *medicinal herbs*. In many cases, however, herbs possess both of the above qualities and are used for the seasoning of food by the cook and for the curing of sickness by the doctor. Sage, summer savory, the mints, caraway, and most of the sweet herbs are examples of this kind.

#### POT HERBS.

Under this head I shall treat on those which come under the classes used for domestic cookery. Of these the most ancient on record is

#### THE SAVORY.

Of this we have two varieties; the summer and the winter savory. The summer savory is an annual and cultivated by sowing the seed early in the spring in drills about one foot apart. It thrives on almost any soil and requires but little culture. In the fall when the seed is ripe, the top may be cut off and preserved for winter.

#### WINTER SAVORY.

A low, bushy perennial herb, cultivated by sowing the seed early in the spring and dividing roots or making slips at the same time. The plant is perfectly hardy and thrives well

with common culture. The herb is used green or dried when in flower for winter use.

#### SUMMER SAVORY

Is a favorite with the cook for seasoning soups and seasoning sausage and other meats; it is also an excellent medicinal herb. It makes an excellent tea, which is good in colicky pains, for relieving colds, and is a safe remedy in many disorders created by cold.

The winter savory has much the same virtues as the summer savory.

#### SAGE, SALVIA OFFICINALIS.

Botanists have given this a marked name to point out its nature. *Salvia*, to save; and *officinalis*, as a good medicinal herb, and the old saying is, "Use sage and you'll live for ever."

#### THE CULTURE

Of the sage is very simple and well understood. Sage is propagated by sowing the seed early in the spring, and dividing the roots at the same time. The plant thrives well on almost any soil.

The sage is a favorite with cooks, and its use is very familiar in domestic cookery, and well understood by every good housekeeper.

#### THE MEDICINAL PROPERTIES

Of sage are well known. When used in decoction as sage tea (for which it is excellent in case of colds), it is good. It is a preventive against disease of the nerves, promotes perspiration, and throws out anything which ought to appear on the skin.

### Report of the D. A. & M. Society.

G. S. L. CITY, April 16, 1890—7 P.M.

The Board of the Deseret Agricultural and Manufacturing Society, met in the house of Prest. Edward Hunter—opened with prayer.

A report from San Pete county was read, showing the organization of a branch in that county, on Feb. 6, by electing Hon. Edwin Whiting, President; Warren S. Snow, George Peacock, George P. Billings, John Crawford, W. F. Maylett, Herman J. Christianson, and John Patton, Directors; Andrew L. Siler, Secretary, T. C. Robinson, Treasurer, and Abner Lowry, Marshal.

The report shows their progress and zeal in the cause, which was highly gratifying to the Board.

The following committees were appointed to award premiums at the next, or fifth annual exhibition in Great Salt Lake City, on Monday and Tuesday, 8th and 9th October, 1890:

Class A. Stock. On Horses.—Feramorz Little, Judson Stoddard, Christopher Layton.

On Cattle.—Hector C. Haight, Wm. Jennings, Wm. Miller, Alexander Baron.

Class B.—Field Crops.—A. P. Rockwood, Joseph Holbrook, L. E. Harrington.

On Cotton and Tobacco.—William Crosby, Robert D. Covington, Joshua T. Willis, McCullough, Jacob Hamblin.

Class C.—Vegetables.—Sidney A. Knowlton, Charles H. Oliphant, Thomas Woodbury.

Class D.—Fruits and Flowers.—Edward Sayers, George A. Neil, Daniel Graves.

Class E.—Farming Implements—Ira Eldredge, Daniel Carter, Levi E. Riter.

Class E.—Machinery.—Frederick Kesler, John Kay, Wm. J. Silver.

Class G.—Leather.—Seth Taft, John Lowe, Francis Platte.

Class H.—Clothes, Dry Goods, &c.—E. R. Young, John Needham, N. H. Felt.

Class I.—Furniture, Cooper Ware, &c.—Miles Romney, Archibald N. Hill, Thomas Allman.

Class J.—Painting, Engraving &c.—James M. Barlow, James Beck, J. H. Rumell.

Class K.—Cutlery, Hardware—Levi Richards, Z. B. Derrick, Jonathan Pugmire.

Class L.—Women's Work—Sisters Fanny Little, Taft, Marion Beatie, Sarah Brown.

Class M.—Produce—Richard Golightly, George Goddard, Eli B. Kelsey.

Class N.—Essays—President and Board of Directors.

A letter from J. W. Ware, Esq., Berryville, Clark county, Virginia, on Cotswold sheep, was read, and several samples of their fine fleeces examined and compared.

Also a letter from J. C. Taylor, Holm Dell, Monmouth county, New Jersey, on South-Down sheep was read, and the value of the two breeds discussed.

The Board decided that the secretary should write answers to the communications, when approved by Messrs. Hunter and Woodruff, without troubling the Board, previously.

Adjourned, to meet at the call of President Hunter.

THOMAS BULLOCK, Secretary.